

Taboule

Preparation time : **15 min**

Portion(s) : **6**

Ingredients

- 2/3 cup couscous
- 2/3 cup boiling water
- 1 teaspoon chicken broth
- 2 packs fresh parsley
- 10 leaves of mint
- 1 garlic clove
- 4 green onions
- 1 1/2 large tomato, seeded
- 1/2 cucumber
- 2 lemons, squeezed
- 1/2 cup olive oil
- Salt and pepper

Preparation

1. Soak the couscous in the boiling water mixed with the chicken broth for about 10 minutes. Fluff the grains with a fork. Transfer the couscous to a large bowl.
2. Chop the parsley, mint, garlic and green onions. Add to the bowl.
3. Dice the tomatoes and cucumbers, and add to the bowl.
4. Whip together the olive oil, lemon juice, salt and pepper. Incorporate the dressing to the bowl, and toss the salad.